

DAME FASHION'S LATEST FRILLS and FOIBLES.

Furs and Smart Fur Combinations for the Winter Months



No. 4
PONY
SKIN
COAT

A LUCKY Year for the Economical Woman—Skunk and Sealskin Hobnob in Astounding Intimacy—Ermine Only for Evening Wear—Brown Furs Return to Favor—Br'er Red Fox in Several Disguises—Jaunty Fur Turbans Accompany Smart Fur Sets.

NEVER was there a season when the woman who must economize could dress so sumptuously. Her last year's frocks may be transformed with chignon tunics, hems of contrasting material and embroidered and metal trimmings, and last winter's skunk, used so extensively as a border fur.

Two furs in combination are the fad, and very handsome effects are achieved by bordering a short-haired pelt with one that has long, fluffy fur. Sealskin and skunk is a particularly fashionable combination and some of the most elegant coats that come from the hands of the French furriers are of sealskin with deep lapels, collar and cuffs of the erstwhile plebeian skunk. Broadtail and skunk are also very smart, and, indeed, skunk is used with everything in Paris now, many of the chignon evening costumes being trimmed with narrow border bands of this fur.

Ermine and white fox is another fashionable fur combination, and one exceedingly expensive as well. The unexpected tailless—ermine is the fancy of the moment, and a coat of this sort, reaching to the feet and trimmed all around with a border of snowy white fox fur, is worth a king's ransom, and is, indeed, regal enough for an empress—or for the daughter of an American plutocrat. An unspotted ermine cloak, to be worn at the horse show next week, has a broad border

of ermine pelts showing the little black brushes, the whole border forming a striped effect that is most beautiful in contrast with the velvety white body of the coat.

Those who cannot afford ermine evening coats may choose white coneys, which, when trimmed with collar and cuffs of white fox, is extremely beautiful and rich in effect. White coneys is also used for child's coats and for the quaint little shoulder wraps for women; often these dainty white wraps have borders of sealskin in charming effect.

These dainty white fur belongings are, of course, intended only for evening wear. Though ermine is to have a revival this season, it will be worn exclusively as an evening fur, or at least with only very dressy costumes for evening or late afternoon reception gowns. Ermine on the street in daylight is always crude and ineffectual, and the wise woman, moreover, does not wear snow-white fur under her chin except under the flattering gaslight. For day wear there are several long-haired furs high in favor; and these, oddly enough, do not include the much-over-trimmed, and last winter's skunk, used so extensively as a border fur.

All the foxes are exceedingly smart, and real fox is as high in price as the most fastidious could wish. Very satisfactory fox sets of muff and neckpiece may, however, be had under \$50, the familiar red fox of the fields being used for various imitations of the real Sitka, blue and silver fox furs. Black fox, that is, br'er red fox, cleverly dyed a jetty black, is durable and not expensive, and smoked fox, which imitates the very costly blue fox pelt, is charming. Lynx is as fashionable as ever, but this pelt grows more and more costly as the lynx becomes rarer and harder to trap. Lynx fur, moreover, is very perishable. Beautiful as this silky fur undoubtedly is at the start, the long hairs soon wear off and the short, matted state of lynx in its last estate is not attractive.

Sable is another perishable fur, but its beauty and its rarity will always keep it at the head of the list of brown pelts. Only a very rich woman may afford sable; but for trimming purposes the hardy skunk makes a good substitute, and if a brown fur is desired, one may select



No. 3
GAGE
TURBAN
WITH VELVET
CROWN



No. 6 FUR WRAP FOR THE MATRON

fisher—the new fashionable brown pelt. Fisher is very soft and velvety in texture and the fur is beautifully shaded from deep brown near the skin to a tawny yellow on the tips of the hairs. All the brown furs are promised a renewed favor, for Paris dressmakers are taking up the brown shades now con amore, and Redfern, Callot and other undisputed authorities are bringing out most beautiful wraps and costumes of brown and gold stuffs with border trimmings of skunk and other brown furs.

The new muffs and neckpieces are staggering in size for the woman who has to struggle along under them. Yet, for all their bigness, if of fine fur, the



No. 2
LYNX
SET
WITH TURBAN



No. 1 MINK TURBAN

collars and muffs are really quite light. Only cheap furs are heavy, and some of the tremendous muffs, with their linings of shirred chiffon, are cumbersome only in size, the weight amounting to nothing. The new muffs are not in flat rug style, but are round and a third longer than they are wide. Early in the fall the huge "granny" muffs in barrel shape were shown in every furrier's window, but these keg-shaped muffs have been found impractical for use in crowded conveyances and assemblages. So while the new muffs are round, they are not wadded out to take up too much room.

Neckpieces are huge; some of them being really shawl wraps which reach to



No. 5
MINK
SET
FOR
CALLING

anybody can contrive a big velvet muff, shirred over heavy cords and with fur borders where the hands are thrust in. These jaunty velvet muffs are matched by turbans showing big draped velvet crowns rising above rims of fur. One of these turbans is illustrated, and also the all-fur turban, which is always becoming and adds vastly to the effectiveness of a handsome fur set. A woman who owned one of the enormous rug muffs of black lynx last winter has contrived from this muff her new winter fur set; using the lynx as a border on a muff of steel-blue velvet, and as the rim for a velvet turban of the same shade. A straight, flat stole of black lynx was chosen to wear with this set.

The fur turban should set far down over the hair and it is usually brightened by a metal ornament or a rose or gardenia tucked in the soft fur on one side of the front. The velvet and fur turban illustrated is very smartly trimmed with a white aigrette.

DESCRIPTION OF THE FASHION PHOTOS ABOVE

No. 1—Mink Turban.
FUR hats are not used for evening unless accompanied by handsome furs to match, or at least by fur trimming on the costume. This is a theater turban, designed to accompany a biscuit-colored coat and skirt suit, with which the mink muff and collar harmonize charmingly. To match these mink furs, not shown in the picture, there is a smart turban which sets well down on the hair, and which—like all the new turbans—is tipped a wee bit to one side in jaunty manner. The soft brown mink makes a charming background for a plume and chow of pale blue.

No. 2—Lynx Set With Turban.
THE fur toque or turban, accompanying a luxurious set of furs, is always youthful and jaunty in suggestion. Lynx and fox turbans are especially becoming and these turbans are not extremely expensive—costing less in proportion than the furs they accompany, as smaller pieces and thinner pelts may be used for covering the hat frames. This lynx set includes one of the new immense muffs, round rather than flat, an equally huge shoulder piece, falling to the waistline at the back, and the chic little turban. A cockade of gold cord adds

a touch of brightness to the black fur of the hat.

No. 3—Gage Turban With Velvet Crown.
MOST of the French turbans for mid-winter are of velvet and fur, in combination, and the faddish fur just now in Paris is skunk. This charming Gage turban repeats the French idea: the turban having a skunk rim, setting far down over the hair, and a very full draped crown of wine-colored velvet. The white aigrette rising in front is another chic French touch, these brushes in front being especially smart in Paris now.

No. 4—Ponyskin Coat.
THERE are many grades of pony, the moire or Persian patterns being, of course, the handsomest. Such a coat is shown here, and while the coat itself is very simply cut, the superb collar, cuffs and muff of silky lynx add great elegance. The buttons alone on this coat are worth over \$25, and are of sterling silver in flagrant effect, with sunken pearl ornaments. It is in these little touches and in the beautiful brocade linings that fur garments become high class and high priced.

No. 5—Mink Set for Calling.
MINK is a fur that should never be used with black. Over dainty costumes of the right coloring, this pelt is exceedingly artistic and distinguished. This afternoon costume of pale rose permo stuff—a worsted and mohair mixture, which drapes with exquisite softness—is matched by a hat having rose and brown plumes, and the coloring of gown and hat is tenfold enhanced by the dainty muff and collar of mink, the lining of both muff and collar being a rose pink satin brocade, harmonizing with the shade of the permo fabric.

No. 6—Fur Wraps for the Matron.
WHILE jauntness distinguishes the younger woman's furs, dignity and impressiveness mark those of the matron. Nothing conveys such a suggestion of elegance and established position as hand-garments and the rich coats are typical models of correct fur garments for the older woman. The sealskin coat on the standing figure is simple in style, the graceful cut and richness of the fur being sufficient distinction in themselves. On the seated figure is shown a cloth carriage wrap lined with mink, the same fur in a more costly quality, forming the muff and cravat.

OLD ENGLISH CHRISTMAS CUSTOMS GRADUALLY BEING ACCEPTED IN AMERICA

The minstrels played their Christmas tune tonight beneath their cottage eaves. Keen was the air, and the fire was free. No check the music of their strings. No stout and hearty were the band. For infant in the cradle laid.

How tracing when at midnight sleep. Snow muffled winds, and all is dark. To hear—and sink again to sleep. Or at an earlier call to mark. By blazing fire the still suspense. Of self-complacent innocence.

The mutual nod—the grave disguise. Of hearts with gladness brimming o'er. And some unbidden tears that rise. For names once heard and heard no more. Tears brightened by the serene. For infant in the cradle laid. Hall ancient manners, sure defense. Where they survive, of ancient laws.

From Wordsworth's poetic account of Christmas was caroling in the North Country in his day.

One of the most beautiful of old English customs, which is gradually making its way here, is the singing of Christmas carols in the early hours of Christmas. The reason is not far to seek. America, according to Mr. Krebel, is a wonderful conservator of ancient things and customs, which seem to be in danger of dying out in their original habitat, but are by some strange and inexplicable dispensation springing into existence here. Dr. Frank Damrosch has already introduced into his program of Christmas entertainment a number of French carols, or Noels, as they are called. The little German Christmas carol, "Stille Nacht, heilige Nacht," will ascend from almost as many voices here this year as in the fatherland. Our brothers and sisters from Scandinavia will sing their national Christmas hymns and the English carols found a foothold in thousands of

homes all over the country. While the songs of the nativity are more commonly known through music in the churches, the tradition of Old English carols will furnish appropriate songs of good cheer, feasting and wassailing for those who desire. In ante-bellum days Christmas festivities in the south always included the old carol.

"God rest you, merry gentlemen. Let nothing you dismay. For Jesus Christ, our Savior, Was born upon this day."

This usually closed the Christmas afternoon diversions.

Christmas in a Boarding House.

While the old lavish Christmas hospitality has been curtailed in large measure in the south, owing to lack of service and the necessary funds, the spirit remains, and the Yuletide is made a merry one even under limitations. The following true account of how ten young people employed in a southern city unable to go home for the holidays last year had a jolly time at their boarding house and an opportunity to imitate the historic conduct of Jack Horner. The "plums" proved to be musical instruments sufficient in number to constitute a twenty-piece orchestra. There were jew's-harp,

flutes, bells, bones, combs, whistles, drums and the like.

Later in the evening these were utilized in the rendition of various old-time melodies.

Then there was a "present maze." For the unraveling of this each guest was presented with his own name on a slip of paper attached to a string. Successfully following the latter through five yards of devious winding, a useful and attractive gift was disclosed. After these were examined a new game was tried. For this, snowballs of cotton were suspended in an archway, and the guests were provided with smaller cotton balls. At a given signal the smaller balls were thrown at the larger, and the one who succeeded in hitting a mark secured the ball hit and also the New Year rhyme in mystic prophecy concealed therein.

The refreshments were light, consisting of fruit punch and plenty of wafers. The itemized bill which paid for this very jolly evening was as follows:

Twenty presents at 25 cents each..... \$5.00
Twenty toys at 5 cents each..... 1.00
Twenty musical novelties at 5 cents each..... 1.00
Tree and decorations..... 2.00
Refreshments..... 2.00
Total..... \$11.00

This syndicate idea for entertaining is an excellent one, as the form of amusement may be varied to suit the company.

Foodstuffs for Christmas Gifts.
In planning Christmas gifts, the woman who is a good cook with a faculty for decorating and wrapping things daintily can make a number of most acceptable gifts at home. Among these appropriate Christmas greetings may be large or individual mince pies, plum puddings, large or small; fruit cake, white or dark; molds of jelly cake, pickled oysters, salted, crystallized fruits, candies, cookies,

and let this stand in the mixing bowl over night. In the morning add one pound cleaned and dried currants, a half cupful of raisins, two eggs, two beaten eggs, four teaspoonfuls baking powder, sifted with a teaspoonful salt and flour to make a stiff batter. Drop by spoonfuls on a buttered tin and bake in a quick oven.

Fattigmands, Bakkelse or Kleiner.
These delicious cakes are made by all Scandinavians for Christmas. Knead well on a floured board one pound flour with five well beaten eggs, mixed with a half a pound sugar. Add a teaspoonful cinnamon, a little grated peel of lemon and two tablespoonfuls cream, adding the last little by little, as you need no more moisture than absolutely necessary to keep the dough sticking together. Flour the rolling pin as well as board. Keep kneading until the dough does not stick to board or rolling pin. Roll out until as thin as a knifeblade, then cut into diamonds and stamp out a cross in the center. Have ready on the fire a kettle of smoking hot fat—two butters and suet tried out is sufficient for this quantity of kleiner—drop the cakes in, a few at a time, and cook until brown on both sides. This will take but a moment, if the fat is properly heated. Lift the cakes out with a fork and lay on a sheet of brown paper to absorb any fat that may adhere.

Pickled Oysters.
While these may be purchased at any of the large fish stores or delicatessens, they lack the home flavor and are much more expensive than those made at home. A can of these oysters wrapped in white tissue paper and tied with green ribbon with a sprig of holly thrust

through the knot makes a Christmas gift sure to be acceptable.

To 100 of the large "count" oysters allow one pint pure white wine vinegar, a half dozen blades of mace, two dozen whole cloves, two dozen whole black peppercorns and two small red peppers broken into bits.

Put the oysters, liquor and all, into a granite or porcelain kettle, add a small teaspoonful of salt, and heat slowly until the oysters plump, but not allowing them to reach the boiling point. Remove with a skimmer and set one side; add the vinegar and spices to the liquor remaining, and scald. When the oysters are almost cold, put in glass cans and fill with scalding liquor, adding it little by little, so that the cans will not crack. Keep in a dark, cool closet or storeroom, and if you open a can use the contents up as soon as possible, as exposure to the air darkens the oysters.

Chicken Salad.
It is best to cook a fowl for salad the day before it is to be used. Select a plump one, medium size, with white firm flesh. Put into a kettle of boiling water, to which you have added a sliced onion, a couple of bay leaves, a stick of celery or a half teaspoonful celery seed and a slice of carrot. Bring quickly to a boil, then push back on the stove or over the gas burner, where the water can be kept just below the hard boiling point until the chicken is tender, but not stringy. This will make the dark meat almost as light as the white. Take the kettle from the fire, but leave the chicken in the broth over night. A short time before serving take all the flesh from the bones, rejecting all skin, fat and gristle. Cut in dice shaped pieces and measure. Take nice white stalks of celery that have been cleaned, scraped and crisped

and cut into the same sized pieces as the chicken, allowing enough to make about two-thirds of the chicken.

Toss together, add enough of the broth in which the chicken was cooked to make rather moist, season with salt, pepper and a little lemon juice, then add enough mayonnaise to cover each piece of celery and chicken. Toss slightly again, arrange on crisp white lettuce leaves in the salad bowl or individual salad cases, garnish with celery tips and olives and dot with small spoonfuls of mayonnaise. Chicken and almond salad, adding at the last a half cupful almonds blanched and shredded.

Pickled Sweet Red Peppers.
Remove the seeds and pulp from the peppers and cut them around in strips. Pour boiling water over them three times, letting them remain in it each time for about an hour. Drain them and drop into water containing pieces of ice to plump them out again. Drain again and pack them in small jars or glasses, and pour over in equal parts sweetened and spiced vinegar. Seal and set away for use in salads, sandwiches, garnishes, etc.

EMMA PADDOCK TELFORD.

An Exaggeration.
LADY ALGERNON GORDON-LENNOX said at a dinner in New York last of the pronunciation of English names: "They are hard, aren't they? Mainwaring is pronounced Mannering and Beauchamp, Beecham. But they're not as hard as I heard an American girl declare they were the other night."

"Oh, those English names of yours!" said she. "To spell a name Chalmers and actually pronounce it Marchbanks!"

Menu Sunday.			
BREAKFAST			
Grape Fruit	Cereal		
Finnan Haddie	Creamed Potatoes		
Waffles	Honey		
Coffee			
DINNER			
Cream of Cabbage Soup			
Salted Potatoes	Homemade		
Pickles			
Roast Pork	Apple Gelatin		
Mashed Potatoes			
Squash	Mince Pie	Cheese	
Coffee			
SUPPER			
Oyster Scallop			
Brown Bread and Butter			
Cabbage and Celery Pickle			
Raisins Bread	Cream Cheese		
Apple Sauce Cake			
Baked Quinces			
Tea			